

MUSSEL NIGHT!

Byron

TO START

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5

Olives, chilli, lemon, bay leaf (gf, df, v, vg) | 10

Mixed pickles (vg) | 6

Garlic bread, marjoram butter (v) | 12

Prawn toast, kafir lime, sesame, kimchi ketchup | 9 per piece

MAINS | 25

Mussels, yellow curry sauce, lemongrass, kaffir lime (gf, df)

Mussels, Jilly white wine, garlic, leek (gf, df)

Mussels, tomato & Seven Mile ale, fennel, nduja (gf, df)

Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg)

SIDES

Fries, aioli (gf, df) | 10

Farm leaves, herb & macadamia dressing (gf, df, vg, n) | 14

DESSERT

Bread & butter pudding, whiskey soaked currants, vanilla ice cream (n) | 15

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.